Mrs. Wilson Gives Meals for Sunday

In Warm Weather the Housewife Should Select Vegetables That Will Keep

By MRS. M. A. WILSON
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THE warm, sultry days make it THE warm, sultry days make it necessary for the housewife to watch the foods carefully, as this is the season for the deadly ptomaine germ. Allowing the foods to stand about in warm, close rooms will soon develop this trouble. Look over and sort all vegetables and fruit before placing in the refrigerator. Plan a plentiful variety of the fresh vegetables, and a small allowance of meat. Suggestive Menu for Three Meals on

Sunday Breakfast Blackberries
Broiled Slice of Ham
Scrambled Eggs Payasanna
Hash Brown Potatoes
Coffee Dinner

Radishes Garden Onions Chilled Cucumbers

Chilled Cucumbers

Boast Breast of Veal Brown Gravy
New Potatoes Corn on the Cob

Tomato Salad

Blackberry Cobbler Coffee

Supper Baked Cheese Omelet Creamed Potatoes
Sliced Tomatoes
Blackberry Custard Pie
Tea
The market basket will require:

Blackberries, garden onions, radishes, saiad, cucumbers, tomatoes, potatoes, corn on the cob, cheese, breast of veal, slice of hum, bacon, eggs, milk and the usual weekly staples.

Scrambled Eggs Payasanna Cut the slice of ham in suitable por tions for serving and broil. Now place five eggs in small mixing bowl and add

One cup of milk, One tablespoon of grated onion, Three tablespoons of finely minced pi-

one-half teaspoon of ealt, One-quarter teaspoon of white pep tablespoons of fine bread-

Beat hard to mix.
Place four tablespoons of butter in skillet and when hot add the prepared eggs. Stir with fork until cooked, but do not overcook. Life onto the broiled ham and garnish with fried to-

Blackberry Cobbler Look over one box of blackberries,

Ine cup of water, One cup of sugar. Stir to dissolve the water and bring boiling point; cook for ten minutes

Four tablespoons of cornstarch dissolved in five tablespoons of cold water.
Bring to boiling point and cook slowly for ten minutes. Cool, turn into mixing bowl and add
Four tablespoons of meltant

Four tablespoons of melted butter, Three tablespoons of marshmallow One cup of bread crumbs,

One-half cup of chopped nute. Mix well.

Line an oblong pan with plain pastry, turn in the prepared cobler and spread smoothly. Cover with half-inch-wide strips of pastry, placed over the top in criss-cross fashion. Place the yelk of one egg in cup and add five tablespoons of milk. Beat well and turn over the cobbler, dusting the top of the cobbler liberally with nutmeg. Bake in slow oven for thirty-five minutes.

Two cups of flour,
One-half teaspoon of salt,
Three tablespoons of baking powder,
Two tablespoons of sugar.
Sift and rub into this prepared flour,
Seven tablespoons of shortening.

Use six tablespoons of cold water and cut to form dough, rolling out on floured pastry board into an oblong sheet about one-quarter inch thick. Lift into the pan and fit, trimming the edges. Roll this trimming out very thin, cut in half-inch-wide strips and use to make the strips to cover the cobbler. Serve cold with spoonful of whipped cream.

Blackberry Custard Pie

Line a deep pie plate with plain pastry, and pour in, so as to cover the bottom of the pastry, two tablespoons of melted butter. Then add sufficient blackberries to cover the bottom of the dish; pour over the berries the following custard, and bake in slow oven. Dust the top of the pie well with nutmeg before putting in the oven.

To prepare the custard, place in small bowl

Yolks of two eggs,

Yolks of two eggs,
One whole egg.
One cup of milk,
Five tablespoons of sugar.
Beat with eggbeater until well
blended, and then pour over the prepared berries in the pie plate. Bake in
slow oven until the custard is set. To
test insert the tip of silver knife in
the custard and when you can remove
it clean with no custard adhering to
knife, the pie is baked.
Use whites of two eggs left over onehalf glass of apple jelly, and beat with
the dover style eggbeater to form a
meringue. Pile on the cold pie and
serve.

MRS. WILSON'S ANSWERS My Dear Mrs. Wilson-I have never

seen a recire in your column for Vir-ginia baked ham. Kindly give recipe for same. MRS. F. H. From time to time recipes covering the method used in the South for baking ham have appeared in the recipe column, but I am glad to give this recipe

wash a smoked ham well and Wash a smoked ham well and place in large boiler, and cover with cold water. Bring to boiling point and cook slowly until the ham is tender. This will require about one-half hour per pound, counting the time from the minute the water starts boiling. When time limit expires lift the boiler from the stove and allow the ham to cool in the water.

water.
When cold lift ham and remove skin, and trim to shape; lift to baking pan and cover the top or fat part of the lum with the following:
Place in small bowl

One and one-half cups of brown

One teaspoon of cinnamon,
One teaspoon of ginger,
One-half teaspoon of nutmeg,
One-half teaspoon of allspice. Mix well, and then pat in to the ham. Place in hot oven and baste with

One cup of vinegar, Three-quarters cup of boiling water, One cup of molasses.

Mix well before starting to bake. Bake the ham for one hour in moderate oven, basting every ten minutes.

My Dear Mrs. Wilson: Will you please give me directions for using an aluminum roaster, as I wish to use it for my turkey? Is it necessary to add water, and how long should a ten-pound turkey be roasted? MRS. J. F. L.

Light Flannel Makes

By CORINNE LOWE

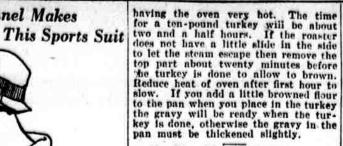
who had motored into town for the day was observed in a snow white felt with

prohibited from doing to your bonnet

ribbon. This flannel, by the way, is the extremely soft, thin, flexible kind which we associate with the baby rather than with the grownup. It is much used for sports clothes this summer, and one little frock trimmed with blue ribbons is accompanied.

blue ribbons is accompanied by cape to

The other day a fashionable woman



My Dear Mrs. Wilson—1 expect to entertain fifteen ladies at an informal supper. Would you suggest a menu including some novel salad, including quantities. I thought of creamed chicken? Can you build me a menu about it?

T. S. P.

MENU

Celery Clubhouse Salted Nuts Poulette en creme Pois au beurre Asperge Salade Mayonnaise

Gelatin en creme

cafe One six-pound chicken, One-pound of mushrooms,
Two quarts of thick cream sauce,
Two cans of fine French peas,
One-half pound butter for the peas, Three cans of asparagus tips for the asparagus salad,

One can of pimentoes for salad, One cup of chopped scalnuts to whip n mayonnane,
Two cups of mayonnaise for salal,
Two packages of lemon gelatin,
One quart of whipped cream,
One large or two small angel cakes.

Dear Mrs. Wilson — Am very anxious to get receipe for English sherbet to make an effervescent drink and am writing you hoping that you can give me the desired information. MRS. E. R.

This beverage is made as follows: Juice of one-half lemon, Two tablespoons of powdered sugar. Fill glass with ice-cold water and then add one-half teaspoon of baking soda and stir well. This drink has frequently caused various forms of stom-ach trouble. A far better beverage can be made from
One-third glass of any variety fruit

One tablespoon of lemon juice, Two tablespoons of powdered sugar. was observed in a snow white feit with an equaly snow white parrot trailing its tail feathers from one side of the brim almost to the shoulder of the wearer. This, however, is only one phase of the fashionable white felt hat. We see it combined with straw, trimmed with a fruit or two, set off with flowers—in fact, there is hardly a thing you are prohibited from doing to your hopper.

Use sugar if the juice is not sweetened. Then fill the glass with carbonated water and stir well, then drink.

To make fruit juices: Add three cups of water to one quart of desired fruit and cook until fruit is very soft. Then turn into jelly bag and strain. Fill into bottles and keep on ice or sterilized in bottles and seel in bottles and seal.

My dear Mrs. Wilson: prohibited from doing to your bonnet of this character.

Here we find our white felt hat trimmed simply with a band of jade green ribbon and worn with a white flannel sports suit the skirt of which is plaited and the straight coat of which, gathered at the neck, is trimmed with embroidery of jade green ribbon. This flannel by the green is Please advise me as to how to make a salmon loaf. I have received many helpful suggestions by your recipes and menus. CONSTANT READER. Open a can of salmon and remove the skin and bones. Rub the meat through a coarse sieve. Add:

Two medium-sized grated onions, One-half cup of finely chopped parsley,
One and one-half teaspoons of salt, One-half teaspoon of pepper,

One egg, One and one-quarter cups of thick oream sauce, One cup of bread crumbs, One-half cup of flour.

amount of water to the pan. The vir-Work to a smooth mass and then grease and flour a loaf-shaped pan and turn in the salmon mixture. Make it tue in using a double roasting pan is that it is self-blasting and the house-wife does not need to baste the roast. Prepare the turkey as usual and place in the roaster, add water; about one of cornmeal on top. Bake in a slow cup will do; then place in the oven,



Cheesecloth hangings are delightful and cool for the summer and early fall. Use two colors. Have a straight piece down each side of the window. Sew a deep band of the darker color at the bottom of each side piece. Cut a straight valance of the lighter material and bind all edges with the darker colored material. Decorate the valance and side drapes with a basket made of strips of the darker colored material. The flowers are embroidered or appliqued. A row of worsted or silk tassels on the valance finishes these lovely cheesecloth hangings. Cheesecloth hangings are delightful

The Woman's Exchange

Washing Organdie Dress

To the Editor of Woman's Page: Dear Madam—Will you please print n your column directions for launderng a white organdie dress with the use of gum arabic; also, how to take stains out of white organdie? Lemon juice and salt is the best remedy for rust stains. Sprinkle the stain with sait and moisten with lemon juice. Then place in the sun to dry. If the rust does not come out at once, rub on more lemon juice until it all disappears. Borax is better than gum arabic for laundering organdles and very thin fabrics. Mix one teaspoon of borax to every quart of water. Dip in the dress and wash.

Cleaning Satin Hat To the Editor of Woman's Poge:

Dear Madam—I have a small white baronet satin hat which has become somewhat soiled, especially in those parts attached to the wire frame. Will you be kind enough to tell me of some inexpensive way in which to clean this hat? Although the hat itself is not

worth much, I should not like to throw it away. THRIFTY. Gasoline is excellent for this purpose, but if you are not accustomed to usining it, carbon tetrachloride might be better as the gasoline is inflammable and might be dangerous if you are not used to it.

To Remove Rust Stain

To the Editor of Woman's Page:

Dear Madam—Could you please tell me something to remove rust spots from a tan Palm Beach suit without removing the color also?

A READER. ing the color also? A READER.

The best remedy for removing rust stain is oxalic acid with equal parts of water. Spread the stained place over a bowl of hot water and apply the acid drop by drop until the stain turns bright yellow; then immerse at once in hot water and rinse thoroughly. Repeat until the stain disappears. Add a little ammonia or borax to the last rinsing water to neutralize any acid which may remain in the goods. Experiment with a sample of the material before attempting to remove the stain.

Water Spots on Dresses

Water Spots on Dresses

To the Editer of Woman's Page:

Dear Madam—I have two dresses that are virtually new. One is blue canton crope, the other is charmeuse. They have water stains which changed the spots to pale blue. I would not like to dye them, so please advise me what to do.

To restore the original color dampen a piece of the same material and place on the spots. Press with a moderate hot iron until both are dry.

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